

# Spring Shared Menu

**\$89 per person**  
**(2 guests minimum)**

House baked focaccia & country bread, Copper tree farms butter  
with confit garlic & SA olive oil

Yellow Fin Tuna crudo (Port Stephens), sugar plum tomato, Sicilian  
green olive, pickled eschalots

Kingfish crudo (Port Stephens), sesame, ponzu, chilli, shallots

add Sydney rock oysters with cabernet sauvignon mignonette \$21pp

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Fried southern calamari, confit garlic & chilli, fermented chilli aioli

Blue swimmer crab lasagna, crustacean bisque

Buffalo burrata, asparagus, zucchini, snap peas, mint, chimichurri rojo

add Moreton Bay bug, prawn XO sauce \$12.5pp

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Riverina angus 120-day grain fed sirloin, port & red wine jus

Grilled Yamba king prawns, red miso butter

Darling Mills farm mixed leaf salad, lemon

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House petit fours